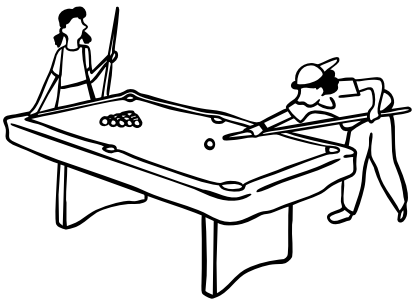
Happy Hour

Monday - Friday 4pm-7pm



Small Plates

ONION DIP & HOUSE CHIPS 5 GF · VG
House-fried chips, caramelized onion dip
ADD OSETRA CAVIAR +30

WHIPPED FETA 7 GFO · VG
Hot honey, pistachio dukkah, charred pita

POLPETTA E BURRATA 10
Veal meatball, pomodoro, burrata, mint & basil gremolata

QUESO A LA PLANCHA 10 GFO · VG
Cana de Cabra, spiced tomato jam, Marcona almond, parmesan tuille, pimentón

SHRIMP CEVICHE TOSTADA 6 GF · DF
Citrus-marinated shrimp, pico de gallo, avocado, spicy passionfruit glaze

BARBACOA TOSTADA 6 GF · DFO
Slow braised Angus beef, house-made guacamole, pickled red onion, cilantro crema

---

GF gluten free · DF dairy free · V vegan · VG vegetarian · O option available (ex. GFO)
*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Happy Hour

Monday - Friday 4pm-7pm

Wine | 10

SPARKLING
Acinum Prosecco, Italy
Gelida, Brut Rosé, Cava, Spain

ROSE
Hampton Water, Côtes de Provence

WHITE
Via Alpina, Pinot Grigio, Italy
Vavasour, Sauvignon Blanc, New Zealand

RED
Rancho Las Hermanas, Pinot Noir, St. Rita Hill
Gomez Cruzado, Tempranillo, Spain

Beer | 6

DRAFT
Stem Cider
Left Hand, Fade To Black
Great Divide Hazy IPA
Avery White Rascal
Upslope Lager
Denver Beer Co, Gold Amber

BOTTLES
Avery Yuzilla
Left Hand, Oktoberfest
Great Divide Strawberry Rhubarb Sour
Odell 90 Schilling
Dry Dock Apricot Blonde
New Belgium Voodoo Ranger IPA
Modelo
Peroni
High Noon - Peach or Pineapple

Cocktails | 11

ROSEMARY SPRITZ
400 Conejos Joven, Skinos, Grapefruit

SPICY MATCHA MARGARITA
Astral Blanco, Midori, Lemongrass

EAST & CO OLD FASHIONED
Brown Butter-Washed Bourbon, Cherry-Vanilla Bark Bitters